



## 2016 Lunch Menu

**LUNCH: 12:00 NOON**

**Members: \$5.00**

**Non Members: \$7.00**

**TICKETS SOLD**

**FIRST-COME, FIRST SERVED**

**NO REFUNDS, NO EXCHANGES**

**Frozen Meals When Available:**



M, T, Th, F- 9:30-10:30 am, 1-2 pm

M, T, Th & F – 3/ \$5 Regular

3/ \$6 Special

**All Ages Welcome!**



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
		<b>1</b> Beef Stew with Honey-Butter Cornbread, Salad & Dessert	<b>2</b> Taco Salad Dessert  <b>No To-Go's</b>	<b>3</b>  <b>HEALTH EXPO</b> All lunches sold outside.
<b>6</b> Chicken Marsala, Cheese Polenta, Vegetables, Garlic Bread, Caesar Salad, Dessert	<b>7</b> Roasted Pork Loin w/Balsamic Reduction, Mashed Sweet Potatoes, Roasted Root Vegetables, Bread, Salad & Dessert	<b>8</b> Spaghetti w/Ground Turkey Meat Sauce, Collard Greens, Garlic Bread, Salad & Dessert	<b>9</b> <b>\$6 &amp; \$8</b> BBQ Salmon w/ Pico De Gallo, Steamed Jasmine Rice, Vegetables, Bread, Salad, Dessert	<b>10</b> Meatloaf w/Gravy, Mashed Potatoes, Roasted Bell Peppers & Onions, salad, Bread & Dessert
<b>13</b> Pan Seared Pork Chop, Macaroni & Cheese, Roasted Tomatoes, Bread, Salad & Dessert	<b>14</b> Roasted Leg of Lamb, Mint Jelly, Roasted Red Potatoes, Vegetables, Caesar Salad, Bread & Dessert	<b>15</b> <b>\$6 &amp; \$8</b> BBQ Beef Brisket w/ Barbeque Sauce, Potato Gratin, Steamed Carrots & Corn, Bread, Salad & Dessert	<b>16</b> Homemade Chicken Pot Pie, Honey-Butter Cornbread, Salad & Dessert	<b>17</b> Pan Seared Tilapia w/Lemon- Caper Sauce, Steamed Jasmine Rice, Roasted Seasonal Vegetables, Bread, Salad & Dessert
<b>20 Father's Day \$6 &amp; \$8</b> BBQ New York Steak w/Mushroom Sauce, Garlic Mashed Potatoes, Steamed Asparagus, Salad, Bread & Dessert	<b>21</b> Lasagna w/Ground Turkey, Garlic Bread, Steamed Cauliflower, Spinach Salad & Dessert	<b>22</b> Coconut Pork Curry, Steamed Basmati Rice, Roasted Bell Peppers, Pasta, Salad, Bread & Dessert	<b>23</b> Teriyaki Chicken, Vegetable Fried Rice, Green Beans, Bread, Salad & Dessert	<b>24</b> Egg Battered Sole w/Lemon Aioli, Creamy Orzo, Roasted Celery & Carrots, Salad, Bread & Dessert
<b>27</b> <b>\$6 &amp; \$8</b> Braised Lamb Shank w/Gravy, Roasted Yukon Potatoes, Vegetables, Green Salad, Bread & Dessert	<b>28</b> Oven Roasted Chicken, Creamy Polenta, Braised Cauliflower, Spinach Salad, Bread & Dessert	<b>29</b> Lemon-Pepper Catfish w/Citrus Aioli, Tarragon Rice Pilaf, Steamed Vegetables, Salad, Bread & Dessert	<b>30</b> Beef Stroganoff w/Pasta, Steamed Broccoli, Bread, Salad & Dessert	

**MENU SUBJECT TO CHANGE DUE TO AVAILABILITY OF FOODS.** Please Note: If you take food home with you from the meal site, it is done at your own risk.  
 Be sure to eat food or refrigerate it within 30 minutes of leaving the site. Reheat in a 350 degree oven until bubbly for 5 minutes. discard any food left after 3 days.

- **Vegetarian Option & Special Dietary Needs:** Please speak to the chef before 10:00 am
- **To Go Tickets** Must Be Deposited At The Large Kitchen Window Immediately After Purchase
- **Early Birds** Must be called in by 11:30 am